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	J	US-			
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*	N	FR 1533371 A	07-1967	France	SCEOPUL	----
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*	U	PTO 08-1572. Translation of FR 1533371 A: "Dermocosmetic Products Based on Extracts of the Coffee Tree"; Tibere Nicolas Sceopul. Translated by: The McElroy Translation Company, pp 1-8.
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*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)
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